

# What's Cooking



## March Calendar

### Lunch 'n Learn Demonstrations

*These noon-hour weekday classes include a light lunch, a demonstration lesson on how to make the dishes you are served, and the featured recipe sheets.*

#### Wonderful World of Eggs

*The possibilities with eggs are endless! Enjoy an appetizer of Scotch eggs, our main course will feature a B.E.L.T. sandwich on challah bread and then a classic French dessert—Îles flottantes.*

**Thursday, Mar. 2 or Friday, Mar. 3; 12 – 1 p.m. \$25**

#### For the Love of Potatoes

*This is for all you potato lovers out there! To kick off the class is a unique soup to showcase the textures of potato followed by a jumbo stuffed baked potato with pulled pork and smoked gouda and a tarragon green salad on the side. We'll conclude the meal with a wonderful potato based dessert!*

**Thursday, Mar. 9 or Friday, Mar. 10; 12 – 1 p.m. \$25**

#### St. Patrick's Day

*Celebrate St. Patrick's Day with a traditional Irish feast! Our chef instructor will walk you through how to make a savoury celeriac soup then they'll demonstrate how to get that golden crust on your Shepherd's pie and what would an Irish feast be without Irish Whiskey? For dessert is an Irish bread pudding with a whiskey caramel sauce.*

**Thursday, March 16; 12 – 1 p.m. \$25**

#### SCHOOL HOLIDAYS - KIDS CAMPS FOR AGES 9 to 12

##### St. Patrick's Day

*Campers will develop their baking skills by making Irish soda bread with spinach dip. Then they will learn how to transform the mighty potato into cheesy spinach gnocchi and Irish potato cakes. Other highlights from the day will include making Shepherd's pie and decorating festive St. Patrick's Day cupcakes!*

**Friday, March 17; 9 a.m. – 4 p.m. \$70**

##### 2 Day Camp: Exploring Canadian Classics

*Take a journey across the Great White North as we explore classic Canadian dishes from coast to coast. Learn how to turn Nanaimo bars into balls, season split pea soup and make creamy mashed potatoes for shepherd's pie.*

**Thursday, Mar. 23 and Friday, Mar. 24  
9 a.m. – 4 p.m. \$140**

##### Spring Break Camp: Europe



*Each day our campers will work through the cuisine of a different European country: Italy, France, Spain, England and Germany. They will learn knife skills, baking skills and will work as a team to prepare flavourful, easy recipes that they can share with their families.*

**Monday to Friday, March 27 – 31; 9 a.m. – 4 p.m. \$350**

## March Calendar

### Evening and Weekend Classes

*Depending on the class selected, the class will either be a demonstration only or a combination of demonstration and hands-on. Food & beverages are served at each class. Copies of the featured recipes will be distributed.*

\*  demonstration class  hands-on class

#### Hands-On: Easy as Pie

*Learn how to make decadent sugar pies to classics pastries such as apple pies and savoury tourtières. Practice different decorating techniques and making handmade, buttery crusts.*

**Saturday, March 4; 3 – 5 p.m. \$75**

#### Hands-On: Pasta

*Learn how to make a traditional pasta dough then work with a medley of tools to roll, fill and form tortellini and agnolotti. Our chef instructors will also help you transform your pasta into a complete meal as you make truffle parsnip agnolotti with brown butter and crispy sage to take home.*

**Saturday, March 11; 10 a.m. – 12 p.m. \$75**

#### Chef's Table: A Tribute to Canadian Cuisine

*Explore the diverse flavours and ingredients that range from coast to coast of our great country. Beginning with fresh oysters and traveling to Quebec for pouding chômeur. Our chef instructor will be transforming Canadian classics into haute cuisine to show we have so much more to offer than poutine.*

**Saturday, March 11; 6:30 – 9 p.m. \$95**

#### Hands-On: Indian

*Love Indian cuisine? Get hands on experience making authentic Indian dishes such as vegetable samosas, naan bread and Makhani chicken, also known as butter chicken.*

**Thursday, March 16; 6 – 8 p.m. \$75**

#### Hands-On: Cajun

*For all you spice lovers out there, learn how to make creole Cajun dishes such as gumbo from scratch, and a multi-purpose spice rub for potatoes and corn that you will get to take home.*

**Saturday, March 18; 3 – 5 p.m. \$75**

#### Hands-On: Pizza

*Ever wondered how to make perfect pizza at home? Learn how to make pizza dough under the guidance of our chef instructors. Then roll and fill your own calzone. Next we'll cover making fresh, delicious pizza sauces and vinaigrettes.*

**Saturday, March 25; 10 a.m. – 12 p.m. \$75**

#### Chef's Table: Napa and Sonoma

*Welcome to wine country! This multi-course dinner event will highlight the brilliant flavours and aromas the Napa and Sonoma regions of California has to offer. On the menu: a fresh duck salad with fresh Sonoma greens and a Napa wine dressing, seared salmon and beef dishes followed by a fruit and wine-flavoured dessert.*

**Saturday, March 25; 6:30 – 9 p.m. \$95**

**REGISTRATION FOR 2017 CLASSES OPENS DECEMBER 1, 2016**

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS / KIDS BIRTHDAY PARTIES

Contact us at (403) 245-7630 or visit our website for additional details.